

## 2017 THE MARINESS – DRY CREEK VALLEY



### HISTORY

The Mariness represents our vision to produce the finest Meritage wine from the Dry Creek Valley using the traditional, noble white Bordeaux varietals. Our founder, David Stare, was always an advocate for the artful blending of the Bordeaux varietals and introduced the practice to the California wine industry in the 1970s. This Meritage blend of Sauvignon Blanc and Semillon is made in the Bordeaux tradition, but with our own Dry Creek Valley twist.

### GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

### WINEMAKER COMMENTS

Our inaugural vintage displays intense aromas of cantaloupe, pear, lemon and lime. After a few minutes, softer floral nuances come forward mixed with deeper, musky characters for added complexity. The palate is fresh and sophisticated with vibrant flavors of honeydew melon, Meyer lemon and a touch of peach. The bright acidity of this refreshing wine is balanced by the creamy mouthfeel contributed by aging in French oak, acacia and chestnut barrels.

RELEASE DATE	November 2018
BLEND	88% Sauvignon Blanc, 12% Semillon
APPELLATION	Dry Creek Valley
HARVEST DATES	August 28 - September 18, 2017
ALCOHOL	13.9%
FERMENTATION	68% barrel fermented at an average of 65°F for approximately 10 days, 32% stainless steel fermented at average of 57°F for 10 days in 12% French oak, 12% acacia, 2% chestnut barrels.
BRIX	Average 23.3
PH	3.46
TA	6.3g/L
SOILS	Valley floor alluvial soils, silty and sandy loam with some gravel
VINE AGE	6-18 years
YIELDS	4.5 tons per acre

